

IN THE CLAIMS

Please amend the claims as follows:

1. (Currently amended) A method of glycating a protein comprising the following steps:
 - combining a quantity of ~~one of~~ a reducing sugar ~~and a reducing polysaccharide~~ with the protein in a solution;
 - lyophilizing the solution to produce a lyophilized sample;
 - placing said lyophilized sample under vacuum; and
 - heating said lyophilized sample under vacuum.
2. (Currently amended) A method according to claim 1 further comprising the step of reducing the glycated protein with ~~one of~~ an agent selected from the group consisting of sodium borohydride, cyanoborohydride and alkyl amino borane.
3. (Original) A method according to claim 1 wherein the sample is heated at a temperature in the range of about 40°C to about 150°C.
4. (Original) A method according to claim 1 wherein the reducing sugar is heated from 1 to 48 hours.
5. (Original) A method according to claim 1 wherein the reducing sugar is selected from the group consisting of 1 to 50 sugar units.
6. (Original) A method according to claim 1 wherein the protein is lyophilized from a solution in the range of pH 2 to pH 12.